

**Rock'n Chair Restaurant
2409 Dune Drive
Avalon, New Jersey 08202
609-967-3300
diane@rocknchair.net**

Planning Your Event with Us

The staff of the Rock'n Chair will work closely with you to customize and plan all the details of your event. Enclosed within this package you will find our current party menus with three different price ranges for a sit down soup through dessert option or a more casual buffet style option if preferred.

We will also provide you with recommendations on entertainment from acoustical performers, bands or disc jockeys to suit the occasion. We have local florists, photographers and decorators to help ease some of the stress of planning that special event or you can decorate and arrange the room to suit your own style.

We understand that every event is unique and we will make every effort to assist you in your individual requests.

Please review the following package and do not hesitate to call us with and questions. We look forward to hearing from you soon. To assist you with any questions, please call Diane McDevitt At 609-967-3300.

Hosting a Great Night Out

**Prices and Menu Items are Subject to Change on
Unconfirmed Parties**

Rock 'n Chair B Appetizer Menu

50 Pieces (increments of 50)

Sesame Chicken Skewers w/peanut sauce \$150.
Mushroom Caps Stuffed w/sausage \$110.
Vegetable Egg Roll \$150.
Mozzarella Cheese Sticks w/marinara \$75.
Spanikopita \$125.
Tortilla Rolls \$140.
Bruschetta \$100.
Scallops Wrapped in Bacon \$175.
Shrimp Lejon \$225.
Clams Casino \$145.
Crab Bites \$150.
Shrimp Cocktail \$150.
Mini Quiche \$125.
Spring Rolls \$125.
Baked Brie \$150.
Filet on Black Bread \$175.
Mini Beef Wellington \$ 175.
Pot Stickers \$125.
Spicy Fried Ravioli \$95.
Coconut Shrimp \$135.
Cheese Steak Egg Rolls \$140.
Cheese & Broccoli Bites...\$75.
Wings...\$125.
Franks in a Blanket...\$95.
Oyster Rockefeller...\$225.

PLUS TAX AND GRATUITY

\$50.00 per hour service set-up fee

Room Charges May Apply

You may bring your own cake...cut and plate charge is \$1.00 per person

Passed Hors 'd oeuvres

Choice of four Hors d'oeuvres \$18.95 per person/per hour +tax +gratuity

Hot & Cold Hors' d oeuvres

Shrimp Cocktail

Jumbo Crab Claws

Oysters on Half Shell

Clams on Half Shell

Sliced Melon Wrapped in Prosciutto

Baked Brie in Puffed Pastry, Melba Sauce

Filet on Black Bread, Boursin Cheese and Béarnaise

Petit Crab Cakes, Thai Chili Drizzle

Pork Dumplings

Chicken Satay with Peanut Dipping Sauce

Beef Satay, Pickled Ginger Dipping Sauce

Mushroom Caps Stuffed with Crabmeat

Additional Hors' d oeuvres selections may be available upon request

Beverage Arrangements

All packages include soft drinks, coffee, and tea.

Open Bar

Top Shelf \$15.00 per person per hour, (2nd hour) \$9 (all others at \$8)

Well \$12.00 per person per hour, (2nd hour) \$8 (all others at \$7)

Beer & Wine \$10.00 per person per hour, (2nd hour) \$7 (all others at \$6)

Tab Bar or Cash Bar

Run a tab for any drinks ordered plus gratuity

Service fee of \$50.00 per hour applies to all banquets

\$1.50 per person for table linens/flowers applies to all banquets

Weddings receptions will vary

Room fees may apply.

The Rock'n Chair will provide a Complimentary Champagne Toast for Weddings of 50 or more guests (available upon request)

Reception Stations

Assorted Cheese and Fruit Display

Assorted Cheese surrounded by Fresh Fruit and Crackers

\$4.95 per person

Crudités

Seasonal Vegetables with Assorted Dipping Sauces

\$4.95 per person

Salad Station

Spinach Salad, Caprese Salad, Peach & Pecan Salad & Cherry Tomato, Gorgonzola & Asparagus Salad

\$6.95 per person

Raw Bar

Shrimp, Clams, Oysters and Crab Claws

\$16.95 per person

Pasta Station

Ravioli, Linguini & Penne

Tomato, Roasted Red

Peppers, Spinach, Broccoli, Mushrooms, Onions, Peppers, Chicken

Marinara, Alfredo, Pesto Cream and Rosa Sauces

\$9.95 per person

Antipasto

Assorted Italian Deli Meats, Cheeses and Roasted Peppers

\$8.95 per person

Three Course Sit- Down Dinner

SALADS

Mixed Green House Salad

Caesar Salad (additional 1.00)

Spinach Salad (additional 1.50)

ENTREES (choose two)

Pasta Primavera...\$26
Chicken Marsala...\$27
Shrimp Scampi...\$28
Chicken Parmesan...\$28
Grilled Salmon...\$30
Broiled Stuffed Flounder...\$MKT
Homemade Crab Cakes...\$34
Roast Prime Rib of Beef Au Jus...\$32
8 oz Filet Mignon w/ Frizzled Leeks...\$42
Broiled Stuffed Shrimp with Crab Imperial... \$34
6 oz Filet Mignon & 2 Stuffed Shrimp...\$39
Broiled 10 oz Lobster Tail...\$48
.....Stuffed with Jumbo Lump Crabmeat add \$8
6 oz Filet Mignon & 6oz Lobster Tail...\$45

VEGETABLES (choose two)

Garlic Mashed Potatoes...Seasonal Vegetable Medley
Baked Potato...Green Bean Almandine
Potatoes Au Gratin ...Peas & Pearl Onions
Mashed Sweet Potato....Broccoli (add .75)
Baked Stuffed Potato...Asparagus (add 1.00)

Desserts (choose one)

Chocolate Cake...Carrot Cake...Apple Pie...Vanilla Ice Cream
Chocolate Ice Cream...Cheesecake...Bread Pudding
Other desserts available at an additional charge

\$50 per Hour Service Set-up Banquet Fee

\$1.50 Linen Charge Per Person

You May Bring Your Own Cake to Replace Our Dessert With No Plate Fee

Buffet Selections

(Available for parties of 40 or more)

\$28.95 per person plus tax & gratuity

**Buffet table includes House Salad, Roasted Red Bliss Potatoes,
Seasonal Vegetable Medley, Dinner Bread and Coffee or Tea**

CHOICE OF 3 FROM THE FOLLOWING

Pasta Primavera

Seasonal Vegetables sautéed with Roasted Garlic & Olive Oil

Chicken Marsala

Sautéed Chicken Breast smothered in a Homemade Mushroom Marsala Gravy

Chicken Parmesan

Breaded Chicken Fried Cutlet Topped with Marinara Sauce and Melted Provolone Cheese

Stuffed Chicken Breast

Cordon Bleu Style... Stuffed with Sliced Ham and a cheese blend

Broiled Fish (du jour)

Served in a Lemon Brown Butter

Seafood Newburg

Scallops, Shrimp and Salmon in a Creamy Newburg Sauce accompanied with Rice Pilaf

Chicken Cacciatore

Sautéed Chicken blended with Peppers, Onions and Mushrooms in a Zesty Marinara Sauce

Prime Rib

Slow Roasted, Hand Carved with Fresh Herbs and Toasted Garlic with Au Jus

Broccoli Rabe Ravioli

Ravioli stuffed with Broccoli Rabe and Ricotta Cheese topped with a Pancetta Blush Sauce

Desserts are available at an additional charge

\$50.00 per hour set-up fee

Linen & Flower Charge \$1.50 per person

You May Bring Your Own Cake \$1 Per Person Cut/Plate Charge Applies

Chocolate Fountain \$6.95 per person

Birthday Party "Upstairz"



